

# Wave

Welcome to the restaurant "Wave". Our kitchen team under the direction of Christian Göpel and Max Muranka, restaurant manager Thomas Buchschuster and his service crew happily welcome you and look forward to make your stay enjoyable.

## ***Our chef recommends***

***Atlantic lobster tail  
shellfish jus  
tagliatelle, cherry tomatoes***

*CHF 65.00*

***Fillet of Swiss beef  
pommes pavé  
chanterelles, green beans  
Béarnaise sauce***

or from 2 people,  
carved at the table as

***Traditional Chateaubriand***


*CHF 70.00 per person*

***Beef tartare from an old cow  
from the "Hinterhofmetzgerei" Staad  
classically marinated  
tabasco, onions, capers, chive  
egg yolk and brioche***



as starter CHF 29.00

as main CHF 39.00



## **Starters**

**Tête de Moine  
artichokes, salted lemons  
hazelnut** 

CHF 26.00

**Tuna  
cucumber, melon, peanut  
lemon balm**  

CHF 30.00



**Iberico pork  
potato, tomato  
rhubarb, mint**  

CHF 30.00

## **Soups**


**Cream of radish  
marinated crayfish  
dill oil**  

CHF 19.00

**French onion soup  
toasted baguette**  

CHF 19.00

## Main courses

**Home-made ravioli**  
ricotta, basil  
dried tomato  
summer truffle 

as starter CHF 26.00

as main CHF 36.00



**Saddle of lamb**  
thyme crust  
ratatouille sauce  
baby vegetables, bread dumplings


CHF 60.00



**Fish of the day**  
Martini beurre blanc  
fennel  
herb risotto

CHF 60.00

## Dessert

**Opéra slice**  
bergamot sorbet  
raspberries 

CHF 19.00



**Cheesecake**  
apricot, lavender  
maracaibo

CHF 19.00



**Cheese selection**  
from our affineur  
Kündig in Rorschach

small portion CHF 17.00

large portion CHF 23.00



**home-made ice cream and sorbets**

lemon balm sorbet  
passion fruit sorbet  
vanilla ice cream  
sour cream ice cream

CHF 4.60

## Degustation menu





Compose your own menu.

3 courses CHF 95.00

4 courses CHF 128.00

## Allergies and intolerances

Please contact our service staff.

-  gluten-free
-  lactose-free
-  vegetarian
-  vegan

## Proof of origin

beef	Switzerland
Iberico pork, crayfish	Spain
lamb	Ireland
lobster	Atlantic
tuna	FAO 71